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**United States
Department of
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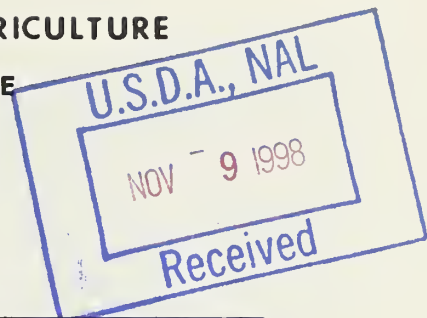


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UNITED STATES DEPARTMENT OF AGRICULTURE

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Washington, D. C.



**UNITED STATES
STANDARDS**
for grades of
**FROZEN SQUASH
(SUMMER TYPE)**



EFFECTIVE APRIL 3, 1953

First Issue



This is the first issue of the United States Standards for Grades of Frozen Squash (Summer Type). These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were recodified in the Federal Register of December 9, 1953 (18 F.R. 8058) and no change was made except in the format. Copies of the first issue of this grade standard marked "(CFR, Section 52.651)" and "Effective April 3, 1953," may still be used.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

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UNITED STATES STANDARDS FOR GRADES OF FROZEN SQUASH (SUMMER TYPE) ¹

Effective April 3, 1953

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PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 52.1961 *Product description.*
"Frozen squash" is the fresh, sound, immature product from the squash (summer type) plant hereinafter called frozen squash, which has been properly prepared and properly blanched, and is then frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

§ 52.1962 *Styles of frozen squash.*

(a) Sliced.

(b) Cut.

§ 52.1963 *Grades of frozen summer squash.* (a) "U. S. Grade A" or U. S. Fancy" is the quality of frozen squash

that possesses similar varietal characteristics; that possesses a good flavor and odor; that possesses a good color; that is practically free from defects; that possesses a good character; and that scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade B" or "U. S. Extra Standard" is the quality of frozen squash that possesses similar varietal characteristics; that possesses a reasonably good flavor and odor; that possesses a reasonably good color; that is reasonably free from defects; that possesses a reasonably good character; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of frozen squash that fails to meet the requirements of U. S. Grade B or U. S. Extra Standard.

FACTORS OF QUALITY

§ 52.1964 *Ascertaining the grade.*
(a) The grade of frozen squash may be ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of color, absence of defects, and character.

(b) The relative importance of each scoring factor is expressed numerically on the scale of 100. The maximum number of points that may be given each factor is:

Factors:	Points
Color.....	20
Absence of defects.....	40
Character	40
Total score.....	100

(c) The scores for the factors of color,

¹ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

absence of defects, and character are determined immediately after thawing so that the product is sufficiently free from ice crystals to permit proper handling as individual units, and a representative sample of the product is cooked to ascertain tenderness of the frozen squash before final evaluation of the score for character. Flavor and odor are also ascertained on the cooked product.

(d) "Good flavor and odor" means that the product after cooking has a good, characteristic normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

(e) "Reasonably good flavor and odor" means that the product after cooking may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

§ 52.1965 *Ascertaining the ratings for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.1966 *Color*—(a) (A) *classification.* Frozen squash that possesses a good color may be given a score of 17 to 20 points. "Good color" means that the color of the squash is bright and typical of young and tender squash of similar varietal characteristics which has been properly processed.

(b) (B) *classification.* If the frozen squash possesses a reasonably good color, a score of 14 to 16 points may be given. Frozen squash that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good color" means that the color of the squash is typical of reasonably young and tender squash of similar varietal characteristics which has been properly processed.

(c) (SStd) *classification.* Frozen squash that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and

shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1967 *Absence of defects.*—(a) *General.* The factor of absence of defects refers to the degree of freedom from harmless extraneous vegetable material, sand, grit, or silt, poorly cut units, units damaged by mechanical injury, and units damaged by discoloration, scars, insect injury, or damaged by other means.

(1) "Unit" means a whole squash or a portion of a squash.

(2) "Damaged unit" means any unit damaged by discoloration, scars, insect injury, or by any other means except damaged by mechanical injury to the extent that the appearance or eating quality of the product is materially affected.

(3) "Seriously damaged" means damaged to the extent that the appearance or eating quality of the unit is seriously affected.

(4) "Harmless extraneous vegetable material" means leaves, detached stems or portions thereof, or other similar vegetable material.

(5) "Poorly cut" means units with attached stems or stem material, very ragged units, or pieces of less than ½ slice in sliced style squash.

(6) "Damaged by mechanical injury" means broken or mashed to such an extent that the appearance or eating quality of the unit is seriously affected.

(7) "Sand, grit, or silt" means any particle of earthy material.

(b) (A) *classification.* Frozen squash that is practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that the product contains no grit, sand, or silt that affects the eating quality or appearance of the frozen squash; that for each 12 ounces of units there may be present not more than one piece of harmless extraneous vegetable material. The combined weight of all other defects and defective units must not exceed 8 percent of the weight of the units: *Provided*, That

(1) Not more than 4 percent, by weight, is of damaged units and of such 4 percent, not more than one-fourth

thereof or 1 percent, by weight, of all the units consist of units that are seriously damaged; or

(2) Not more than 6 percent, by weight, is of poorly cut units, or of units damaged by mechanical injury, or any combination thereof of not more than 6 percent, by weight.

(c) *(B) classification.* If the frozen squash is reasonably free from defects, a score of 28 to 33 points may be given. Frozen squash that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the product may contain a trace of sand, grit, or silt that does not materially affect the eating quality or appearance of the frozen squash; that for each 12 ounces of units there may be present not more than two pieces of harmless extraneous vegetable material. The combined weight of all other defects and defective units must not exceed 12 percent of the weight of the units: *Provided, That*

(1) Not more than 8 percent, by weight, is of damaged units and of such 8 percent, not more than one-fourth thereof or 2 percent, by weight, of all the units consist of units that are seriously damaged.

(2) Not more than 10 percent, by weight, is of poorly cut units, or of units damaged by mechanical injury, or any combination thereof of not more than 10 percent, by weight.

(d) *(SStd) classification.* Frozen squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1968 *Character*—(a) *General.* The factor of character refers to the fleshy texture, the tenderness, and the degree of development of the seeds.

(b) *(A) classification.* Frozen squash that possesses a good character may be given a score of 34 to 40 points. "Good character" means that the units are practically intact, are fleshy and tender, that the seeds are in the immature stage, and that not more than 5 percent, by weight of the units may be of reasonably good character.

(c) *(B) classification.* If the frozen squash possesses a reasonably good char-

acter, a score of 28 to 33 points may be given. Frozen squash that falls into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably good character" means that the units may show slight disintegration, may have lost to a considerable extent their fleshy texture, may be reasonably tender, and that the seeds may have passed the immature stage of maturity, but are not hard and that not more than 10 percent, by weight, of the units fails to meet the requirements for reasonably good character.

(d) *(SStd) classification.* Frozen squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.1969 *Ascertaining the grade of a lot.* The grade of a lot of Frozen Squash (Summer Type) covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87).

SCORE SHEET

§ 52.1970 *Score sheet for frozen squash (summer type).*

Number, size, and kind of container.....	
Container marks or identification.....	
Label.....	
Net weight (ounces).....	
Style (sliced, cut).....	
Factors	Score points	
Color.....	20	(A) 17-20 (B) 14-16 (SStd.) 1 0-13
Absence of defects.....	40	(A) 34-40 (B) 28-33 (SStd.) 1 0-27
Character.....	40	(A) 34-40 (B) 28-33 (SStd.) 1 0-27
Total score.....	100	
Flavor and odor.....	
Grade.....	

¹ Indicates limiting rule.





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